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A. H. Series G-26

PRODUCE INFERTILE EGGS

RECEIVED
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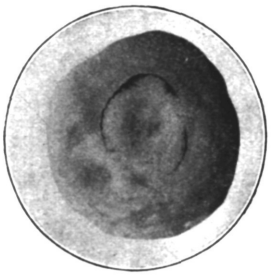


Egg showing blood ring.
Unfit for human food.

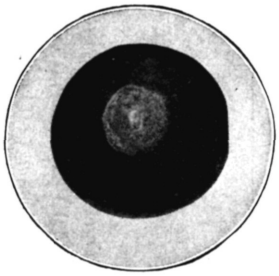
ESTIMATED LOSS $15,000,000 YEARLY

The fertile germ when exposed to heat quickly develops a blood ring which spoils the egg for food or market. Practice conservation. Produce infertile eggs only.

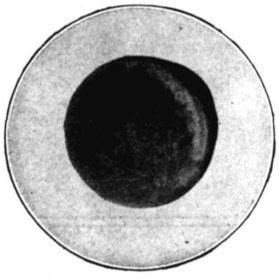
Issued by the
Animal Husbandry Division
UNITED STATES DEPARTMENT OF AGRICULTURE
Washington, D. C.

PRODUCE INFERTILE EGGS!

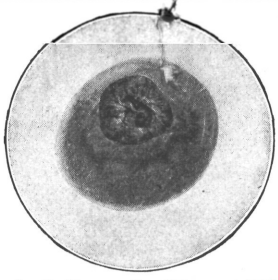
FERTILE EGGS SPOIL QUICKLY IN SUMMER WEATHER.



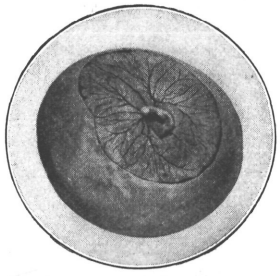
No. 1. Fertile egg after 24 hours at 103° F.
Fertile germ beginning to hatch. Not perfect for food.



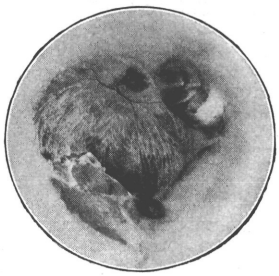
No. 2. Fertile egg after 36 hours at 103° F.
Blood ring formed. Not good for food.



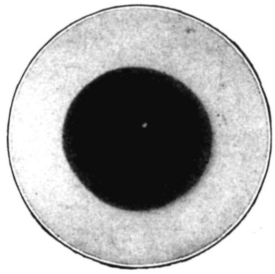
No. 3. Fertile egg after 48 hours at 103° F.
Blood ring fully developed. Unfit for market. Will be thrown out by candler.



No. 4. Fertile egg after 72 hours at 103° F.
Blood vessels of embryo chick clearly marked.



No. 5 Fertile egg after 7 days at 103° F.
Compare with infertile egg and fresh egg.



FRESH EGG.

FERTILE EGGS COST THE FARMER $15,000,000 A YEAR.

Farmers lose $45,000,000 annually from bad methods of producing and handling eggs. One-third of this loss is preventable, because it is due to the partial hatching of fertile eggs which have been allowed to become warm enough to begin to incubate.

The rooster makes the egg fertile.
The fertile egg makes the blood ring.

You can save the $15,000,000 now lost from blood rings by keeping the male bird from your flock after the hatching season is over.

The rooster does not help the hens to lay. He merely fertilizes the germ of the egg. The fertile germ in hot weather quickly becomes a blood ring, which spoils the egg for food and market. Summer heat has the same effect on fertile eggs as the hen or incubator.

INFERTILE EGGS WILL NOT BECOME BLOOD RINGS.

After the hatching season, cook, sell, or pen your rooster. Your hens not running with a male bird will produce infertile eggs—quality eggs that keep best and market best.

RULES FOR HANDLING EGGS ON THE FARM.

Heat is the great enemy of eggs, both fertile and infertile. Farmers are urged to follow these simple rules, which cost nothing but time and thought and will add dollars to the poultry yard returns:

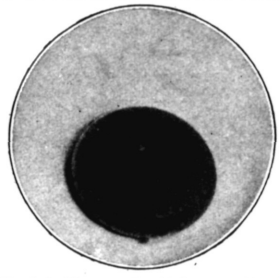
1. Keep the nests clean; provide one nest for every four hens.
2. Gather the eggs twice daily.
3. Keep the eggs in a cool, dry room or cellar.
4. Market the eggs at least twice a week.
5. Sell, kill, or confine all male birds as soon as the hatching season is over.

NOTICE.

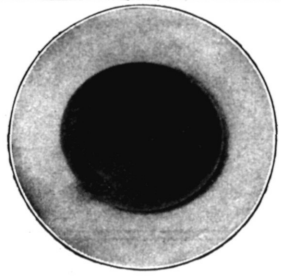
Valuable published information on the raising and care of poultry and eggs and individual advice on these subjects may be obtained by writing to the

Animal Husbandry Division,
UNITED STATES DEPARTMENT OF AGRICULTURE,
Washington, D. C.

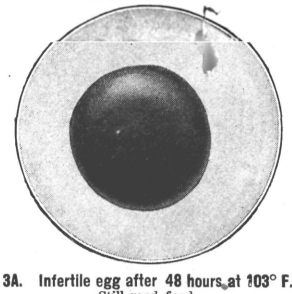
INFERTILE EGGS KEEP BETTER THAN FERTILE EGGS IN SUMMER.



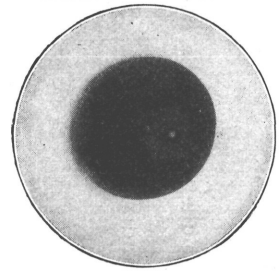
1A. Infertile egg after 24 hours at 103° F.
No fertile germ. No blood ring. Still good food. It would be still better if kept cool.



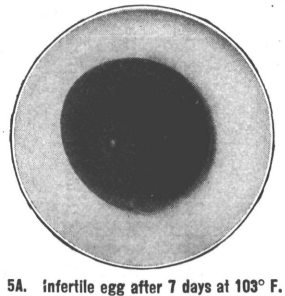
2A. Infertile egg after 36 hours at 103° F
Compare with fertile egg under the same conditions.



3A. Infertile egg after 48 hours at 103° F.
Still good food.



4A. Infertile egg after 72 hours at 103° F.
Not an absolutely fresh egg, but useful in cookery.



5A. Infertile egg after 7 days at 103° F.
Still usable for food. It would be a perfect egg if it had been kept cool.
Compare with fresh egg and fertile egg.

FREE POULTRY BULLETINS.

Any of the following Farmers' Bulletins may be had free on request by addressing Animal Husbandry Division, U. S. Department of Agriculture, Washington, D. C.:

No. 528. Hints to Poultry Raisers.

No. 574. Poultry House Construction.

No. 585. Natural and Artificial Incubation of Hens' Eggs.

No. 624. Natural and Artificial Brooding of Chickens.

No. 656. Community Egg Circle.

No. 682. Simple Trap Nest for Poultry.

No. 684. Squab Raising.

No. 697. Duck Raising.

No. 767. Geese.

No. 791. Turkey Raising.

No. 801. Mites and Lice on Poultry.

No. 806. Standard Varieties of Chickens. I. The American Class.

No. 849. Capons and Caponizing.

No. 858. The Guinea Fowl.

No. 830. Marketing Eggs by Parcel Post.

No. 889. Back Yard Poultry Keeping.

No. 898. Standard Varieties of Chickens. II. The Mediterranean Class.

No. 957. Important Poultry Diseases.